Modification history

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| Release | Comments |
| Release 1 | This version released with AMP Australian Meat Processing Training Package release 9.0. |

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| AMPCRP226 | Wash head |
| Application | This unit describes the skills and knowledge required to wash a head by flushing and hosing after its removal from the carcase.  This unit applies to individuals who work under general supervision in a meat processing premises.  All work must be carried out to comply with workplace procedures, according to state/territory health and safety and food safety regulations, legislation and standards that apply to the workplace.  No licensing, legislative or certification requirements apply to this unit at the time of publication.  Mandatory workplace requirements apply to the assessment of this unit. |
| Pre-requisite Unit | Nil |
| Unit Sector | Carcase Processing (CRP) |

| Elements | Performance Criteria |
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| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Prepare for work | 1.1 Identify work instructions for washing heads  1.2 Identify equipment required for washing heads, and check it is in working order  1.3 Identify workplace health and safety requirements for task, including personal protective equipment  1.4 Identify potential sources and causes of contamination associated with washing heads, and control the risks |
| 2. Clean head | 2.1 Sterilise equipment to workplace requirements  2.2 Spray wash external surfaces of head and flush nasal and buccal chambers following workplace requirements, without causing contamination  2.3 Identify contamination and remove or report to supervisor  2.4 Place head on the rail or hook in the same sequence as the carcase on the chain, ensuring that heads do not touch |

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| Foundation Skills  This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria. | |
| Skill | Description |
| Reading | * Interpret key elements of workplace instructions |
| Oral communication | * Report issues with equipment or product to supervisor clearly and promptly * Ask questions to clarify information |

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| Unit Mapping Information | | | |
| Code and title current release | Code and title previous release | Comments | Equivalence status |
| AMPCRP226 Wash head | AMPA2082 Wash head | Unit code updated  Unit sector added  Unit application updated  Performance Criteria clarified  Foundation Skills added  Assessment Requirements re-worded for clarity  Mandatory workplace requirements clarified | Equivalent |

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| Links | Companion Volumes, including Implementation Guides, are available at VETNet:  https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7 |

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| TITLE | Assessment requirements for AMPCRP226 Wash head |
| Performance Evidence | |
| An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.  There must be evidence that the individual has washed heads, by flushing and hosing after head has been removed from the carcase, in a micro or larger meat processing premises.  **In micro meat processing premises**  The assessor must observe the individual working on a minimum of two carcases.  There must also be evidence that the individual has completed two shifts on the job, fulfilling workplace requirements (these shifts may include normal rotations into and out of the relevant work task).  **In larger meat processing premises**  The assessor must observe the individual working on a minimum of eight carcases or for 15 minutes, whichever comes first.  There must also be evidence that the individual has completed two shifts on the job, fulfilling workplace requirements (these shifts may include normal rotations into and out of the relevant work task).  Mandatory workplace requirements  All performance evidence specified above must be demonstrated in a meat processing premises. | |

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| Knowledge Evidence |
| An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:   * workplace requirements for washing heads * purpose of washing the head * location of nasal and buccal cavities in head * potential for contamination during washing * why water usage should be kept to a minimum while washing * hygiene and sanitation requirements related to washing heads * hazards associated with washing heads, and how the associated risks are controlled. |

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| Assessment Conditions |
| Assessment of the skills in this unit of competency must take place under the following conditions:   * physical conditions:   *skills must be demonstrated in a meat processing premises at workplace production speed*   * resources, equipment and materials:   *personal protective equipment*  *washing equipment, including wash cabinet and spray washing device*  *heads, removed from carcase, for washing*   * specifications:   *task-related documents*   * personnel:   *access to workplace supervisor or mentor*.  Assessment for this unit must include at least three forms of evidence.  Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.  **Mandatory workplace requirements**  Mandatory workplace requirements are shown in *italic* text. Refer to the Companion Volume Implementation Guide for further information. |

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